1857

A.D. 1857 . . . . . N° 125.

RECORDED

Home-made Wines, &c.

(*This Invention did not proceed to the Great Seal.*)

PROVISIONAL SPECIFICATION left by Thomas Frederick Henley at the Office of the Commissioners of Patents, with his Petition, on the 15th January 1857.

I, THOMAS FREDERICK HENLEY, of Bromley, in the County of Middlesex, do hereby declare the nature of the said Invention for "IMPROVEMENTS IN THE PREPARATION OR MANUFACTURE OF CERTAIN BEVERAGES OR LIQUORS OF THE NATURE AND CHARACTER OF HOME-MADE WINES, AND IN THE MEANS OF OBTAINING THE SAME," to be as follows:—

This Invention consists in the employment of rice in the preparation of certain beverages or liquors of the nature of home-made wines, and in improved means and processes for obtaining such said beverages, as follows:—

For carrying out my Invention, I commence by thoroughly cleansing the rice proposed to be operated on by any of the usual methods employed in rice cleaning, but which operation forms no part of this Invention. In the next stage of the process, I employ a vessel, which may be of wood, or other material calculated to withstand the action of the acid employed, and of dimensions proportioned to the quantity of rice proposed to be treated according to the process. Within this vessel is fitted a steam worm, having a heating surface, calculated to maintain the liquor operated on at the boiling temperature. I also place therein a revolving apparatus of the nature of a rouser or agitator, which may or may not be fitted at its lower part with heavy wooden or other rollers, so fitted as to revolve freely on their axis and in contact with

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the bottom of the vessel during the rotation of the said rouser, and in manner as to produce a levigating action therein. On the top of the above described preparing vessel I cause to be fitted a feed apparatus, intended to deliver the rice to be operated on into the said preparing vessel in measured portions, and which is so combined or arranged as to afford the calculated supply notwithstanding that there may be a pressure existing from within outwards in the said vessel. This may be accomplished by various mechanical arrangements, or by hand, if preferred, the principal involved being to supply the rice in its ordinary state, so as to economise the process of grinding, crushing, or such other preparatory manipulation. The preparing vessel, as aforesaid, may also be fitted with a man-hole discharge valve, two loaded valves, and reverse valve testing cocks and glass guages. The said apparatus being complete and ready for the operation, I place within the said preparing vessel about four times the weight of the rice intended to be operated upon, of water containing four per cent. of the weight of the rice of *oxalic acid;* but I do not confine myself to that specific quantity, only preferring that proportion for the purposes in view; nor do I confine myself to this acid, as I may also employ the mineral acids, but I prefer the acid aforesaid, as I find it to yield a superior flavoured product to that obtained by other means. The water aforesaid being brought to the boiling temperature, the rouser and feed apparatus are now to be put in motion and the rice to be operated on gradually fed in at such a rate and in such proportions as may extend over a period of three to four hours, according to the judgement of the operator, or the particular quality which it may be desirable to give to the liquor in its finished state. Into the liquor so prepared as above I now cause to be added a sufficiency of pulverized pure limestone, or marble, or carbonate of lime, so as to saturate the excess of acid in the said liquor. The latter may now be run off into a lower vessel and the salt of lime and residue of the rice allowed to subside, and the liquid then run through a set of Schröders patent filters, or other extensive filtering surfaces, in such manner as to produce a perfectly limpid liquor, which is now to be cooled down, by allowing it to pass through refrigerator pipes, so as to reduce the temperature as rapidly as possible to about 65 to 70 degrees Farenheit.

The liquor so prepared forms the body or material of the manufacture, and which, when carefully and skilfully prepared, forms a pure and neutral basis or elementary matter, well adapted to the purpose of forming wholesome liquors or artificial wines of almost any desired quality. By adding thereto the residues or preparations thereof, containing the essential oils and flavouring matters of the various Continental wines, for instance, with the rape of Port wines

I can produce the flavor of the wines of Portugal; with the various rapes or prepared wine lees of the French, Spanish, and German grapes, I give the desired flavour; or I may employ our home-grown fruits or extracts. The liquor so prepared is now to be placed in suitable vessels and conditions for fermentation, which process may be conducted according to the well-known rules and usages, and which forms no part of this Invention. By the above detailed process very pure and perfect wines may be obtained, either of the dry or of the effervescing class, according to the skill and objects of the manufacturer.

LONDON:
Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty. 1857.